



Chili cheeseburgers



Ingredients

- 3 slices Henri Willig Organic Biscuit Cheese with Chili
- 1 hamburger bun/ italian roll
- 1 (vegetarian) burger
- 0.5 large onion
- 0.5 tomato
- 1 lettuce leaf (or more as desired)
- 2 bacon slices
- sauces as desired

Spicy, juicy and full of character. This chilli burger brings together creamy meat and organic chilli cheese for a fiery, flavourful bite. Perfect for those who like just that little bit of extra spice.

Preparation

- 1: Slice onion into rings and tomato into slices
- 2: Fry the onion rings until nicely coloured
- 3: Fry the burgers in a hot pan until almost done
- 4: Then put slices of cheese on top so they melt a little extra. We used the chilli cheese here for a spicy burger.
- 5: Cut open the buns and top with the lettuce leaves and burger. Top with the tomato, bacon, onion rings and favourite sauces. Close the bun and your burger is ready!

How do I make the chilli burger taste milder?

The chilli burger has a spicy, slightly tangy flavour thanks to the chilli cheese and any sauce. Not extremely hot, but with a pleasant kick. Prefer milder? Serve with a fresh topping such as yoghurt, avocado or lettuce to temper it a little.